Specialist High Skills Major

Sector-Specific Guide

Hospitality and Tourism

DRAFT 2007–2008

reach every student

Ontario

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A. Overview

The Specialist High Skills Majors (SHSM), launched in September 2006, are part of the Student Success Strategy initiative, which focuses on expanding quality learning opportunities and supporting success for all students. The SHSM is a ministry-approved specialized program that allows students to focus their learning on a specific economic sector while meeting the requirements for the Ontario Secondary School Diploma (OSSD). This career-focused program is also designed to help prepare students to make the transition from secondary school to apprenticeship training, college, university, or the workplace. An SHSM enables students to gain sector-specific skills and knowledge in the context of engaging, career-related learning environments and helps them focus on graduation and on pursuing their postsecondary goals.

The ministry has published the *Specialist High Skills Major Implementation Guide*, as well as sector-specific guides, like this one, for each of the SHSM economic sectors. Boards and schools are strongly encouraged to refer to the *SHSM Implementation Guide* along with the SHSM sector-specific guides when planning and implementing an SHSM.

This guide provides information about the five required components of the SHSM–Hospitality and Tourism, sample pathways for the SHSM, examples of postsecondary programs in the sector, a list of resources, and profiles of the programs that were being offered in Ontario schools in 2007–08.

B. Advantages of Earning a Specialist High Skills Major (SHSM) in Hospitality and Tourism

The five tourism industries comprise hospitality and tourism, accommodation, food and beverage services, recreation, and travel services. The tourism sector in Canada is a major source of employment. In 2004, Statistics Canada reported that 1.7 million people were employed in the tourism sector (10.7 per cent of the Canadian labour force). Tourism in Ontario is a dynamic, growing sector. The food service industry employs 374 000 people, with nearly 39 per cent of workers between the ages of 15 and 24 years old.*

The SHSM–Hospitality and Tourism enables students to build a foundation of sector-focused knowledge and skills before graduating and entering a postsecondary destination, whether it be apprenticeship training, college, university, or an entry-level position in the workplace. Depending on local circumstances, the SHSM–Hospitality and Tourism may be designed to have a particular focus – for example, on tourism or hospitality.

Pursuing the Specialist High Skills Major–Hospitality and Tourism enables students to:

- customize their secondary school education to suit their interests and talents while meeting the requirements for the OSSD;
- select a bundle of 9 required credits focused on sector-specific knowledge and skills that are:
  - valued by the hospitality and tourism sector and postsecondary educational institutions;
  - designed to help prepare students for a postsecondary destination of their choice in this economic sector;
  - designed with the flexibility to allow students to shift between pathways (e.g., switch from a pathway leading to college to an apprenticeship pathway) or to discontinue the SHSM program should their career plans change in Grade 11 or 12;
- provide evidence of achievement of the required components of the SHSM (e.g., sector-recognized certifications) for prospective employers and postsecondary educational institutions;
- explore, identify, and refine career goals and make informed decisions about their postsecondary options;
- take part in "reach ahead" experiences that will help them gain confidence in their ability to be successful, refine skills and work habits, and make an informed choice about future careers and next steps;

* Source: Statistics Canada, *The Human Resource Module of the Tourism Satellite Account 1997–2002*, March 2006.

- develop Essential Skills and work habits that are required in the sector, and have their performance of those skills and work habits assessed and documented, using tools connected with the Ontario Skills Passport;
- access resources, equipment, and expertise that may not be available in their secondary school.

C. Required Components for the SHSM–Hospitality and Tourism

Required Components for the SHSM–Hospitality and Tourism

1. a bundle of 9 Grade 11 and Grade 12 credits that includes:
   i) 4 hospitality and tourism major credits that provide sector-specific knowledge and skills;
   ii) 3 other required credits from the Ontario curriculum, in English, mathematics, and science or business studies, in which some expectations are met through learning activities contextualized to the hospitality and tourism sector;
   iii) 2 cooperative education credits that provide authentic learning experiences in a workplace setting, enabling students to refine, extend, apply, and practise sector-specific knowledge and skills
2. 6 sector-recognized certifications and/or training courses/programs (4 compulsory and a choice of 2 from a list of additional certifications and training courses/programs)
3. experiential learning activities within the sector
4. "reach ahead" experiences connected with the student's postsecondary pathway
5. development of Essential Skills and work habits required in the sector, and use of the Ontario Skills Passport (OSP) for purposes of documentation

Students earning an SHSM receive an OSSD with the red SHSM seal as well as an SHSM Record that documents the student's achievement of the required components.

The five required components for an SHSM diploma designation are designed to give students a rich and varied range of curriculum-based and experiential learning experiences, as a foundation for making a successful transition to their chosen postsecondary education or training program or occupation.

Local circumstances, such as facilities and equipment, staff qualifications, partnerships, and agreements, determine how the SHSM's required components can be offered to students. Depending on these circumstances, the components may be delivered in a secondary school, college, training centre, other approved site, or a combination of these delivery settings. See the *SHSM Implementation Guide* for more information on delivery models.

No substitutions for any of the five required components of an SHSM are permitted.

1. Bundled Credits

Each SHSM has a bundle of credits that consists of major credits, other required credits, and cooperative education credits. The bundle for the SHSM–Hospitality and Tourism consists of:

i) 4 major credits;

ii) 3 other required credits;*

iii) 2 cooperative education credits.

The credits in the bundle prepare students for one of four postsecondary options – apprenticeship training, college, university, or the workplace.

i) Major credits

Each SHSM has four major credits that enable students to build a foundation of sector-focused knowledge and skills. The major credits may be:

- credits for Ontario curriculum courses;
- credits for ministry-approved locally developed courses (LDCs); or
- dual credits, which are subject to their own approval policies and procedures.

An SHSM can be designed to focus on a specific area within the given sector – for example, the SHSM–Hospitality and Tourism can focus on hospitality or tourism, or some other area of the sector. This focus is achieved through the selection of the four major credits in the bundle. Depending on local circumstances, boards may elect to offer one or more variants of the SHSM in a given sector, each with a particular area of focus. Where a choice of focus areas is offered, students are required to select *one*.

ii) Other required credits

In addition to the major credits, each SHSM includes *other required credits* from the Ontario curriculum. (In the SHSM–Hospitality and Tourism, the other required credits are in English, mathematics, and science or business studies.) These courses are delivered by the teachers of the required subjects, and involve the use of contextualized learning activities (CLAs), which enable students to connect their learning in these courses to their SHSM sector. CLAs are based on curriculum expectations from the required course. One or more CLAs, totalling a minimum of six hours in length, must be incorporated into each required course. (A CLA template is provided in Appendix A.)

iii) Cooperative education credits

Cooperative education provides authentic learning experiences in a workplace setting that enable students to refine, extend, apply, and practise the sector-specific knowledge and skills acquired in the bundle of credits. Each SHSM requires that students complete a minimum of two credits in cooperative education linked to the major credits. (More than two credits are recommended, if the student's timetable permits.)

* SHSMs in other sectors may require 2, 3, or 4 "other" credits. For details, see the other sector-specific guides.

Students may earn their minimum of two cooperative education credits in Grade 11 and/or Grade 12, as a single credit in each grade or a double credit in one grade. (Students in the university pathway, however, are advised to complete their cooperative education credits in Grade 11, in order to allow room in their timetables in Grade 12 for credits needed to meet university entrance requirements.) Depending on local circumstances, students may have to complete their cooperative education credits through continuing education, in the summer, or through virtual cooperative education. See *Cooperative Education and Other Forms of Experiential Learning: Policies and Procedures for Ontario Secondary Schools, 2000*.

Summary of the Required Credits in the Bundle for the SHSM–Hospitality and Tourism

The 9 required credits in the bundle for the SHSM–Hospitality and Tourism are identified in the table below. No substitutions for the credits in the bundle are allowed, and the credits must be at the specified grade level. School boards are required to submit for ministry approval their proposed pathway chart for each SHSM offered by their schools, indicating the credits in each bundle by pathway and, where applicable, by area of focus. Once a credit bundle is approved, the board may not change any of the credits in the bundle for that school year.

Required Credits in the Bundle for the SHSM–Hospitality and Tourism

Credits	Apprenticeship Training		College		University		Workplace	
	Gr. 11	Gr. 12	Gr. 11	Gr. 12	Gr. 11	Gr. 12	Gr. 11	Gr. 12
Hospitality and Tourism Major*	2	2	2	2	2	2	2	2
English	1		1		1			1
Mathematics		1		1		1	1	
Science or Business Studies (depending on area of focus)	1		1		1		1	
Cooperative Education	2		2		2		2	
Total number of credits	9		9		9		9	

* Multiple credits in the Ontario technological education curriculum allow additional instructional time for the practice and refinement of skills needed to develop student performance to the levels required for certification, entry into apprenticeship programs, or participation in school–work transition programs (see *The Ontario Curriculum, Grades 11 and 12: Technological Education, 2000*, page 6).

A pathways chart is given on page 14, showing subjects and courses that students could take to explore the SHSM–Hospitality and Tourism in Grades 9 and 10, and courses they would have to take in Grades 11 and 12 to complete this specialized program. Sample bundles of credits that would meet the requirements for the SHSM–Hospitality and Tourism in two areas of focus – hospitality and tourism – are provided in the charts on pages 15–16.

2. Sector-Recognized Certification and Training

Sector-recognized certifications and training courses/programs, including those addressing safety, are important for students who are working towards the SHSM and provide them with an advantage when they are entering the workforce, whatever their chosen career goal may be.

Certification and training courses/programs must:

- be delivered by a certified trainer – a person recognized by the certification provider or by the sector as an authority. (This requirement does not apply to WHMIS.);
- include an assessment and evaluation component;
- include, wherever possible, documentation such as a certificate or other proof of completion for the student's portfolio and the student's SHSM Record. The SHSM Record will indicate the title of each certification earned or training course/program completed, the number of hours involved, and the date the certification/training was completed.

The SHSM in hospitality and tourism requires students to complete six (6) sector-recognized certifications and/or training courses/programs. Of these, four (4) are compulsory and the remaining two (2) are to be chosen from the list in the following chart. These requirements are summarized below.

SHSM–Hospitality and Tourism: Sector-Recognized Certification and Training

Four (4) compulsory			
Standard First Aid	Cardio-Pulmonary Resuscitation (CPR)	customer service	generic (i.e., not site-specific) instruction about the Workplace Hazardous Materials Information System (WHMIS)
Two (2) from the list below			
basic tourism	canoeing/paddling techniques	cook/line cook	events coordinator
fishing guide	guest services	heritage interpreter	housekeeping services
life saving	safe food handling – advanced	safe food handling – basic	Smart Serve
ticket agent	tour guide		

Note: Items that are capitalized are the *proper names* of specific certifications or training courses/programs that are appropriate for the SHSM. Items that are lowercased are names of the areas or categories within which specific certification or training courses/programs should be selected by the school or board.

Boards and schools may provide opportunities for students to complete additional training.

No substitutions for items in the above lists or changes in the *number* of required certifications and training courses/programs are permitted.

3. Experiential Learning Activities

The SHSM experiential learning requirement consists of planned learning activities that take place outside the traditional classroom setting. Experiential learning, which can include job shadowing, job twinning, work experience, virtual work experience, and cooperative education (see Appendix B), enables students enrolled in the SHSM to find out about opportunities available to them in connection with the careers that interest them.

Experiential learning activities give students opportunities to explore, observe, participate in, and reflect on a variety of sector-specific experiences and careers. They also enable students to increase their awareness of, and develop, the Essential Skills and work habits required in the sector, and to have their performance of those skills and habits assessed and documented, using tools connected with the Ontario Skills Passport. An experiential assignment or task could require students to identify examples of how the Essential Skills are applied in specific trades and administrative and management occupations (e.g., estimator, safety officer) in a tourism business.

Experiential learning opportunities could include:

- one-on-one observation of a cooperative education student at a placement in the hospitality and tourism sector (example of job twinning);
- a day-long observation of a chef (example of job shadowing);
- a one- or two-week placement at a local tourist attraction (example of work experience);
- participation in a local, provincial, or national Skills Canada competition;
- attendance at a hospitality sector trade show, conference, or job fair;
- a tour of a tourism or hospitality business;
- assisting at a community competition or event;
- participation in a wilderness survival camp.

An experiential learning activity connected with the student's postsecondary pathway can be considered a "reach ahead" experience (see section 4, below). For example, job shadowing a skilled tradesperson in a local hospitality business would be an experiential learning activity for all students in a Hospitality and Tourism SHSM, but it could also be a "reach ahead" experience for a student considering a career as such a tradesperson. Note, however, that the activity can be recorded *only once* on the student's SHSM Record – as either an experiential learning activity or a "reach ahead" experience. This restriction reflects the expectation, described earlier, that the student's SHSM program will offer a rich and varied range of experiential learning opportunities.

Cooperative education is also a form of experiential learning. However, for the purposes of the SHSM program requirements and the student's SHSM Record, the two cooperative education credits must be counted as part of the SHSM bundled credit requirement.

Experiential learning placements for students must be arranged by the school and must meet the following requirements:

- A placement must be assessed by a teacher before the student is assigned to it to ensure that the placement offers a positive learning environment and a safe workplace. (*See Cooperative Education and Other Forms of Experiential Learning: Policies and Procedures for Ontario Secondary Schools*, 2000. Available online at www.edu.gov.on.ca/eng/document/curricul/secondary/coop/cooped.pdf.)
- A placement must have Workplace Safety and Insurance Board coverage through the ministry or the workplace.(See Policy/Program Memorandum No. 76A, September 27, 2000; excerpted in Appendix B of the *SHSM Implementation Guide*.)

For more information consult *Live Safe! Work Smart! Appendix for Cooperative Education and Other Forms of Experiential Learning*, at www.livesafeworksmart.net/english/coop/coop_appdx.htm.

For a summary of the regulations governing age requirements for working in and/or visiting workplaces in Ontario, see Appendix C.

4. "Reach Ahead" Experiences

Students in the SHSM in hospitality and tourism must have learning experiences connected with their postsecondary pathway. "Reach ahead" experiences can range from visiting a college to investigate the program a student is considering, to sitting in on university classes in a student's field of interest, to discussing the postsecondary education, training, and experiences of someone in the occupation a student is interested in. These experiences can vary in length – from a few hours to the time necessary for a full course. Examples include:

- *Workplace:* touring a hospital's dietary department
- *Apprenticeship training:* job-shadowing a special events coordinator for a day
- *College:* spending a day at a college monitoring chef training classes
- *University:* interviewing a food scientist working on product development
- *All pathways:* attending a professional trade show or conference held by the hospitality sector

Every "reach ahead" experience should have an assignment or task associated with it. For example, the assignment for a student considering an apprenticeship pathway could be to interview a tradesperson to discover details about his or her training, and to write a report summarizing the tradesperson's answers.

5. Development of Essential Skills and Work Habits, and Use of the Ontario Skills Passport (OSP) for Purposes of Documentation

Human Resources and Social Development Canada (HRSDC) has identified and validated the Essential Skills that people need for life, learning, and work. Essential Skills are foundational skills that make it possible to learn technical skills and other job- or workplace-specific skills. They are skills that enable people to perform tasks required in their jobs and to participate

fully in the workplace and in the community. These Essential Skills are transferable from school to work, job to job, and sector to sector. The Ministry of Education and the Ministry of Training, Colleges and Universities have developed the Ontario Skills Passport (OSP) on the basis of the HRSDC's Essential Skills. The OSP also incorporates work habits that are beneficial not only for work but also for life and learning. The skills and work habits included in the OSP are as follows:

Essential Skills	Work Habits
• Reading Text • Writing • Document Use • Computer Use • Oral Communication *Numeracy* • Money Math • Scheduling or Budgeting and Accounting • Measurement and Calculation • Data Analysis • Numerical Estimation *Thinking Skills* • Job Task Planning and Organizing • Decision Making • Problem Solving • Finding Information	• Working Safely • Teamwork • Reliability • Organization • Working Independently • Initiative • Self-Advocacy • Customer Service • Entrepreneurship

The Ontario Skills Passport provides clear descriptions of Essential Skills that are used in nearly all occupations and of work habits that are important for success in the workplace. The OSP provides a common language that helps students build competence and confidence and make connections between school and their prospective careers. The OSP also provides employers with a consistent method of assessing the student's demonstration of these skills and work habits in the workplace.

Sector representatives consulted on the development of the SHSMs emphasized the importance of the Essential Skills and work habits included in the OSP. Students pursuing an SHSM–Hospitality and Tourism track their development of Essential Skills and work habits in their OSP Work Plan throughout their experiential learning activities (including cooperative education placements and "reach ahead" experiences). In consultation with the teacher, employers assess each student's demonstration of Essential Skills and work habits identified in the OSP and record their assessments in the student's OSP Work Plan.

See the *SHSM Implementation Guide* for more information about the OSP and how it can be used in connection with an SHSM program. The OSP website (http://skills.edu.gov.on.ca) also offers resources for the use of the OSP in SHSM programs.

D. Pathways for the SHSM–Hospitality and Tourism

This section contains the following:

- ideas that schools and boards can use to promote awareness and exploration of the SHSM–Hospitality and Tourism among students and to help students as they make the decision to specialize in this program
- a chart showing a pathways template for completing the SHSM–Hospitality and Tourism
- charts containing sample bundles of credits for the SHSM–Hospitality and Tourism, with a focus on hospitality and tourism

Strategies for Promoting and Suggestions for Planning the SHSM–Hospitality and Tourism

Grades 7 and 8: Awareness

The following are examples of strategies that boards and schools can use to build Grade 7 and 8 students' awareness of the SHSM program:

- organize field trips, competitions, and activities in the community that are specific to the SHSM
- host presentations or talks on careers with guest speakers and mentors from the sector
- hold a summer program sponsored by the sector before students enter secondary school
- organize experiences at a secondary school in the program related to this sector
- invite current SHSM–Hospitality and Tourism students to share their experiences

Grades 9 and 10: Exploration

Students who are considering pursuing the SHSM–Hospitality and Tourism can be encouraged to enrol in the following courses to become better informed about careers and postsecondary options related to the hospitality and tourism sector:

- Integrated Technologies: A Grade 9 course recommended for all SHSM pathways that have a technological education focus. It provides students with opportunities to explore a variety of technologies, including hospitality and tourism technology, by engaging in activities related to them.
- Career Studies (compulsory) and Discovering the Workplace: Some of the expectations in these Grade 10 courses provide opportunities for students to explore occupations and other postsecondary options in the sector and to participate in experiential learning activities.

- Hospitality and Tourism, TFJ2O: Recommended for any Grade 10 student who is considering entering an SHSM–Hospitality and Tourism. It provides students with opportunities to explore the hospitality and tourism sector, identify personal interests and aptitudes, and investigate the SHSM–Hospitality and Tourism.

Grades 11 and 12: Specialization

Students acquire the sector-specific knowledge and skills required to earn their OSSD with an SHSM–Hospitality and Tourism by completing its five required components. Students and their parents/guardians are encouraged to consult with guidance counsellors and teachers to select the courses that will enable them to pursue their goals.

Hospitality and tourism sector contacts have identified knowledge of entrepreneurship and basic business practices as important for students as they prepare for careers in this sector. It is, therefore, recommended that in Grade 11 or 12 students do one of the following:

- complete an entrepreneurship course offered in the Ontario business studies curriculum
- pursue an extracurricular activity focused on entrepreneurship (e.g., participation in Junior Achievement's Company Program)

Students pursuing an apprenticeship pathway should consider the Ontario Youth Apprenticeship Program (OYAP), which enables them to start an apprenticeship while earning their OSSD.

Pathways Template for the SHSM–Hospitality and Tourism

- Shaded boxes – required credits in the bundle for the SHSM–Hospitality and Tourism
- (C) – compulsory credits for the OSSD
- (R) – courses that are recommended in light of the student's pathway and career interests

Grade 9 *Exploration*	**Grade 10** *Exploration*	**Apprenticeship Training Pathway** *Specialization*		**College Pathway** *Specialization*		**University Pathway** *Specialization*		**Workplace Pathway** *Specialization*	
		Grade 11	**Grade 12**	**Grade 11**	**Grade 12**	**Grade 11**	**Grade 12**	**Grade 11**	**Grade 12**
An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit
(C) English	(C) English	(C) English	(C) English	(C) English	(C) English	(C) English	(C) English	(C) English	(C) English
(C) Mathematics	(C) Mathematics	(C) Mathematics	Mathematics	(C) Mathematics	Mathematics	(C) Mathematics	Mathematics	(C) Mathematics	(R) Mathematics
(C) Science	(C) Science	Science or Business Studies	(R) Science or Business Studies	Science or Business Studies	(R) Science	Science or Business Studies	(R) Science	Science or Business Studies	An optional or a compulsory credit
(C) Geography of Canada	(C) Canadian History	**Hospitality and Tourism Major**	**Hospitality and Tourism Major**	**Hospitality and Tourism Major**	**Hospitality and Tourism Major**	**Hospitality and Tourism Major**	**Hospitality and Tourism Major**	**Hospitality and Tourism Major**	**Hospitality and Tourism Major**
(C) Core French	(C) Career Studies/ Civics	**Hospitality and Tourism Major**	**Hospitality and Tourism Major**	**Hospitality and Tourism Major**	**Hospitality and Tourism Major**	**Hospitality and Tourism Major**	**Hospitality and Tourism Major**	**Hospitality and Tourism Major**	**Hospitality and Tourism Major**
(C) Healthy Active Living Education	(C) The Arts	May be used as a (C) Cooperative Education (2 credits) *in either Gr. 11 or Gr. 12*		May be used as a (C) Cooperative Education (2 credits) *in either Gr. 11 or Gr. 12*		May be used as a (C) Cooperative Education (2 credits) *recommended in Gr. 11**		May be used as a (C) Cooperative Education (2 credits) *in either Gr. 11 or Gr. 12*	
(R) Integrated Technologies	(R) Hospitality and Tourism	(R) Business Studies or Geography or an optional or a compulsory credit	(R) Cooperative Education or an optional or a compulsory credit	(R) Business Studies or Geography or an optional or a compulsory credit	(R) Cooperative Education or an optional or a compulsory credit	(R) Science or Entrepreneurship	(R) Mathematics or Business Studies	(R) Business Studies or Geography or an optional or a compulsory credit	(R) Business Studies or Cooperative Education or an optional or a compulsory credit

* Students in the university pathway are advised to complete their cooperative education credits in Grade 11, in order to allow room in their timetables in Grade 12 for credits needed to meet university entrance requirements.

Sample Bundles of Credits for the SHSM–Hospitality and Tourism – Hospitality Focus

- Shaded boxes – required credits in the bundle for the SHSM–Hospitality and Tourism
- (C) – compulsory credits for the OSSD
- (R) – courses that are recommended in light of the student's pathway and career interests
- The letters C, E, M, O, and U at the end of course codes indicate the following types of courses: C – college preparation; E – workplace preparation; M – university/college preparation; O – open; U – university preparation
- A list of **all** courses that are approved for inclusion in the bundle of credits for an SHSM–Hospitality and Tourism is available on the Ministry of Education website, at www.edu.gov.on.ca

Apprenticeship Training Pathway		College Pathway		University Pathway		Workplace Pathway	
Grade 11	**Grade 12**	**Grade 11**	**Grade 12**	**Grade 11**	**Grade 12**	**Grade 11**	**Grade 12**
An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit
(C) ENG3E English	(C) ENG4E English	(C) ENG3C English	(C) ENG4C English	(C) ENG3U English	(C) ENG4U English	(C) ENG3E English	(C) ENG4E English
(C) MCF3M Functions and Applications	MCT4C Mathematics for College Technology	(C) MCF3M Functions and Applications	MCT4C Mathematics for College Technology	(C) MCR3U Functions	MDM4U Mathematics of Data Management	(C) MEL3E Mathematics for Work and Everyday Life	(R) MEL4E Mathematics for Work and Everyday Life
SNC3E Science *or* SNC3M Science	(R) SCH4C Chemistry	SNC3M Science	(R) SCH4C Chemistry	SCH3U Chemistry	(R) SBI4U Biology	SNC3E Science *or* BMX3E Marketing: Retail and Service	GLN4O Navigating the Workplace
Hospitality Major TFT3C Hospitality *or* TFH3E Hospitality and Tourism	**Hospitality Major** TFH4E Hospitality and Tourism	**Hospitality Major** TFT3C Hospitality	**Hospitality Major** TFS4C Tourism	**Hospitality Major** TFT3C Hospitality	**Hospitality Major** SCH4U Chemistry	**Hospitality Major** TFH3E Hospitality and Tourism	**Hospitality Major** TFH4E Hospitality and Tourism
Hospitality Major TFT3C Hospitality	**Hospitality Major** TFH4E Hospitality and Tourism	**Hospitality Major** TFT3C Hospitality	**Hospitality Major** TFS4C Tourism	**Hospitality Major** TFT3C Hospitality	**Hospitality Major** HFA4M Food and Nutrition Sciences	**Hospitality Major** TFH3E Hospitality and Tourism	**Hospitality Major** TFH4E Hospitality and Tourism
May be used as a (C) Cooperative Education (2 credits) *in either Gr. 11 or Gr. 12*		May be used as a (C) Cooperative Education (2 credits) *in either Gr. 11 or Gr. 12*		May be used as a (C) Cooperative Education (2 credits) *recommended in Gr. 11**		May be used as a (C) Cooperative Education (2 credits) *in either Gr. 11 or Gr. 12*	
(R) BDI3C Entrepreneurship: The Venture *or* CGG3O Travel and Tourism: A Regional Geographic Perspective	(R) Cooperative Education	(R) BDI3C Entrepreneurship: the Venture *or* BMI3C Marketing: Goods, Services, Events	(R) Cooperative Education	(R) SBI3U Biology	(R) BOH4M Business Leadership: Management Fundamentals *or* MHF4U Advanced Functions	(R) BDP3O Entrepreneurship: The Enterprising Person *or* CGG3O Travel and Tourism: A Regional Geographic Perspective	(R) Cooperative Education

* Students in the university pathway are advised to complete their cooperative education credits in Grade 11, in order to allow room in their timetables in Grade 12 for credits needed to meet university entrance requirements.

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Sample Bundles of Credits for the SHSM–Hospitality and Tourism – Tourism Focus

- Shaded boxes – required credits in the bundle for the SHSM–Hospitality and Tourism
- (C) – compulsory credits for the OSSD
- (R) – courses that are recommended in light of the student's pathway and career interests
- The letters C, E, M, O, and U at the end of course codes indicate the following types of courses: C – college preparation; E – workplace preparation; M – university/college preparation; O – open; U – university preparation
- A list of **all** courses that are approved for inclusion in the bundle of credits for an SHSM–Hospitality and Tourism is available on the Ministry of Education website, at www.edu.gov.on.ca.

Apprenticeship Training Pathway		**College Pathway**		**University Pathway**		**Workplace Pathway**	
Grade 11	**Grade 12**	**Grade 11**	**Grade 12**	**Grade 11**	**Grade 12**	**Grade 11**	**Grade 12**
An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit	An optional or a compulsory credit
(C) ENG3E English	(C) ENG4E English	(C) ENG3C English	(C) ENG4C English	(C) ENG3U English	(C) ENG4U English	(C) ENG3E English	(C) ENG4E English
(C) MCF3M Functions and Applications	MCT4C Mathematics for College Technology	(C) MCF3M Functions and Applications	MCT4C Mathematics for College Technology	(C) MCR3U Functions	MDM4U Mathematics of Data Management	(C) MEL3E Mathematics for Work and Everyday Life	(R) MEL4E Mathematics for Work and Everyday Life
BDI3C Entrepreneurship: The Venture	(R) BAN4E Accounting for a Small Business	BDI3C Entrepreneurship: The Venture	(R) BDV4C Entrepreneurship: Venture Planning in an Electronic Age	SBI3U Biology	(R) SCH4U Chemistry	BMX3E Marketing: Retail and Service	Cooperative Education
Tourism Major TFH3E Hospitality and Tourism	**Tourism Major** TFS4C Tourism	**Tourism Major** TFT3C Hospitality	**Tourism Major** TFS4C Tourism	**Tourism Major** TFT3C Hospitality	**Tourism Major** SBI4U Biology	**Tourism Major** TFH3E Hospitality and Tourism	**Tourism Major** TFH4E Hospitality and Tourism
Tourism Major TFH3E Hospitality and Tourism	**Tourism Major** TFS4C Tourism	**Tourism Major** TFT3C Hospitality	**Tourism Major** TFS4C Tourism	**Tourism Major** TFT3C Hospitality *or* CGD3M The Americas: Geographic Patterns and Issues	**Tourism Major** CGU4U World Geography: Human Patterns and Interactions	**Tourism Major** TFH3E Hospitality and Tourism	**Tourism Major** TFH4E Hospitality and Tourism
May be used as a (C) Cooperative Education (2 credits) *in either Gr. 11 or Gr. 12*		May be used as a (C) Cooperative Education (2 credits) *in either Gr. 11 or Gr. 12*		May be used as a (C) Cooperative Education (2 credits) *recommended in Gr. 11**		May be used as a (C) Cooperative Education (2 credits) *in either Gr. 11 or Gr. 12*	
(R) CGT3E Geographics: The Geographer's Toolkit	(R) BDV4C Entrepreneurship: Venture Planning in an Electronic Age *or* Cooperative Education	(R) CGG3O Travel and Tourism: A Regional Geographic Perspective	(R) CGU4C World Geography: Urban Patterns and Interactions *or* Cooperative Education	(R) SCH3U Chemistry *or* CIE3M The Individual and the Economy	(R) BOH4M Business Leadership: Management Fundamentals	(R) CGT3E Geographics: The Geographer's Toolkit	(R) Cooperative Education

* Students in the university pathway are advised to complete their cooperative education credits in Grade 11, in order to allow room in their timetables in Grade 12 for credits needed to meet university entrance requirements.

E. Occupations in the Hospitality and Tourism Sector

The National Occupational Classification (NOC) is a system that describes and classifies all occupations in Canada using four-digit codes called National Occupation Codes (NOCs). This system and the codes are the authoritative source for occupational information in Canada. Entering one of these four-digit codes in the "Quick Search" box on the NOC website (http://www23.hrdc-drhc.gc.ca/2001/e/generic/welcome.shtml) provides occupational information related to that career.

For more information on occupations, go to the Ontario Skills Passport website (http://skills.edu.gov.on.ca), click on "Occupations and Tasks" in the navigation bar, select "Sorted by NOC", and click on the "Sample Workplace Tasks" checkmark for one of the occupations to view a description of the occupation, an overview of the Essential Skills required in the occupation, a list of sample tasks for the occupation, and assessment tools and other career and employment information related to the occupation.

The following are examples of occupations in the hospitality and tourism sector, with corresponding NOC codes, sorted according to the type of postsecondary education or training the occupations would normally require.

Note: Some of the names of occupations given below may differ slightly from the names in the NOC. The names listed here reflect common usage by institutions and organizations in this sector in Ontario.

Apprenticeship Training

- Baker 6252
- Butcher and Meat Cutter 6251
- Chef 6241
- Cook 6242
- Special Events Coordinator 1226

College

- Accommodation Service Manager 0632
- Conference and Event Planner 1226
- Food Service Supervisor 6212
- Hotel/Resort Manager 0015
- Restaurant and Food Service Manager 0631
- Tourism Information Officer 5124
- Travel Counsellor 6431

University

- Dietician and Nutritionist 3132
- Food Bacteriologist 2121
- Public and Environmental Health Officer 2263
- Public Relations and Communications 5124

Workplace

- Executive Housekeeper 6213
- Food and Beverage Server 6453
- Food Counter Attendant and Kitchen Helper 6641
- Food Stylist 5243
- Hotel/Front Desk Clerk 6435
- Hotel Valet 6683
- Purser and Flight Attendant 6432
- Receptionist and Front Desk Clerk 1414
- Reservation Agent 6434
- Sales Representative – Wine, Food, Wholesale 6411
- Ticket Agent 6434
- Tour and Travel Guide 6441
- Tourist Information Clerk 1453

F. Postsecondary Programs and Training Related to Careers in the Hospitality and Tourism Sector

The following are examples of programs and training related to careers in the hospitality and tourism sector and the accreditations or types of accreditation each results in:

Apprenticeship Training

Assistant Cook	Certificate of Apprenticeship/ Certificate of Qualification
Baker	Certificate of Apprenticeship/ Certificate of Qualification
Chef	Certificate of Apprenticeship/ Certificate of Qualification
Cook	Certificate of Apprenticeship/ Certificate of Qualification
Patissier	Certificate of Apprenticeship/ Certificate of Qualification
Retail Meat Cutter	Certificate of Apprenticeship/ Certificate of Qualification
Special Events Coordinator	Certificate of Apprenticeship/ Certificate of Qualification

College

Baking and Pastry Arts	Diploma
Chef	Diploma
Cook	Diploma
Culinary Management	Diploma
Hotel, Resort, and Restaurant Management	Diploma
Recreation and Leisure Services	Diploma
Special Events Management	Diploma
Tourism and Travel – Adventure and Ecotourism	Diploma
Tourism Marketing and Operations	Diploma

University

Foods and Nutrition	Bachelor's degree
Hospitality and Tourism Management	Bachelor's degree
Hotel and Food Administration	Bachelor's degree
Nutritional Sciences	Bachelor's degree
Outdoor Recreation, Parks and Tourism	Bachelor's degree
Tourism and Environment	Bachelor's degree

Training for the Workplace

Banquet Food and Beverage Server	Certificate
Reservations Sales Agent	Certificate

G. Resources

Associations and Other Professional Groups

Aboriginal Tourism Canada (ATC)	www.aboriginaltourism.ca
Alliance of Sector Councils	www.councils.org
Association of Canadian Travel Agencies	www.acta.ca
Canadian Association of Foodservice Professionals	www.cafp.com
Canadian Culinary Federation	www.ccfcc.ca
Canadian Food Inspection Agency	www.inspection.gc.ca/english/toce.shtml
Canadian Hotel Marketing and Sales Executives (CHMSE)	www.chmse.com
Canadian Institute of Travel Counsellors (CITC)	www.citc.ca
Canadian Restaurant and Food Service Association	www.crfa.ca
Canadian Tourism Commission	www.canada.travel
Canadian Tourism Human Resource Council (CTHRC)	www.cthrc.ca
CBC Learning	www.cbclearning.ca
Conference Board of Canada	www.conferenceboard.ca
Hospitality Net	www.hospitalitynet.nl
Hotel Association of Canada	www.hotelassociation.ca
International Association of Travel and Tourism Professionals (SKAL)	www.skal.org
International Technology Education Association (ITEA)	www.iteaconnect.org
Ontario Cooperative Education Association	www.ocea.on.ca
Ontario Council for Technology Education (OCTE)	www.octe.on.ca
Ontario Restaurant, Hotel, and Motel Association	www.orhma.com
Ontario School Counsellors' Association	www.osca.ca

Ontario Tourism Education Corporation (OTEC)	www.otec.org/
Skills Canada	www.skillscanada.com
Skills Canada–Ontario	www.skillsontario.com
Tourism Industry Association of Canada	www.tiac-aitc.ca
Travel Industry Council of Ontario (TICO)	www.tico.on.ca

Careers

Apprenticeship Search	www.apprenticesearch.com
Canada Job Futures	www.jobfutures.ca
Career Cruising	www.careercruising.com
Employment Ontario	www.edu.gov.on.ca/eng/tec/etlanding.html
Interprovincial Standards Red Seal Program	www.red-seal.ca
Job Bank	www.jobbank.gc.ca
Labour Market Information	www.labourmarketinformation.ca
Ontario Prospects	www.ontarioprospects.info
Ontario Skills Passport (OSP)	http://skills.edu.gov.on.ca
Ontario WorkInfoNet	www.onwin.ca/english
Statistics Canada	www.statcan.ca
Youth Opportunities Ontario	www.youthjobs.gov.on.ca

Education/Government

Applications of Working and Learning National Project	www.awal.ca/about.asp
Federal Resources for Educational Excellence	www.free.ed.gov
Health Canada	www.hc-sc.gc.ca
Independent Learning Centre	www.ilc.org
Industry Canada	www.ic.gc.ca/epic/site/ic1.nsf/en/home
Ministry of Education	www.edu.gov.on.ca
Ministry of Labour	www.labour.gov.on.ca
Ministry of Natural Resources	www.mnr.gov.on.ca
Ministry of Research and Innovation	www.mri.gov.on.ca

Ministry of Small Business and Entrepreneurship	www.sbe.gov.on.ca
Ministry of Training, Colleges and Universities (MTCU)	www.edu.gov.on.ca/eng/tcu
Ontario College Application Service	www.ontariocolleges.ca
Ontario Universities' Application Centre	www.ouac.on.ca
Parks Canada	www.pc.gc.ca
Passport to Prosperity	www.edu.gov.on.ca/passport
Towes: How Do Your Skills Measure Up? Skill Plan	http://measureup.towes.com

Safety, Training, and Certifications

Canada Safety Council (CSC)	www.safety-council.org
Canadian Centre for Occupational Health and Safety (CCOHS)	www.ccohs.ca
Canadian Red Cross Society	www.redcross.ca
Health and Safety Publications	www.labour.gov.on.ca/english/hs/hs_pubs.html
Industrial Accident Prevention Association (IAPA)	www.iapa.ca
Learn About Workplace Safety	www.prevent-it.ca
Lifesaving Society	www.lifesaving.ca
Live Safe! Work Smart!	www.livesafeworksmart.net
Passport to Safety	www.passporttosafety.com
Prevention Dynamics	www.preventiondynamics.com
St. John Ambulance	www.sja.ca
Virtual WHMIS	www.virtualwhmis.com
Workplace Safety and Insurance Board (WSIB)	www.wsib.on.ca

H. Appendices

Appendix A: Contextualized Learning Activities (CLAs) for the Specialist High Skills Majors

For the "other required credits" in the bundle of credits, students in a Specialist High Skills Major program must complete learning activities that are contextualized to the knowledge and skills relevant to the economic sector of the SHSM. Contextualized learning activities (CLAs) address curriculum expectations in these courses.

CLAs must take a minimum of 6 hours to complete. Boards may choose to develop one activity that takes 6 hours to complete or two or more activities that together take a minimum of 6 hours to complete.

This template must be used to describe the CLAs. The completed form must be submitted to the Ministry of Education for approval.

Contextualized Learning Activity (CLA) Template

Submit all material in Microsoft Word.

Contact Information

Board: _____

Development date: _____

Contact person: _____

Position: _____

Phone: ( )_____-_____ Fax: ( )_____-_____ E-mail: _____

Specialist High Skills Major	
Course code and course title	
Name of contextualized learning activity/activities	

(continued)

Appendix A ***(continued)***

Brief description of contextualized learning activity/activities	
Duration	*(A minimum of 6 hours to complete the CLA(s) is required.)*
Overall expectations	*(Identify the overall expectation(s) to be assessed and/or evaluated through the CLA(s). Include strand title(s).)*
Specific expectations	*(Identify the specific expectations related to the above overall expectation(s) that are addressed in the instructional and assessment strategies of the CLA(s). Include strand title(s) and suborganizer(s).)*
Essential Skills and work habits from the OSP	*(List the Essential Skills and work habits from the OSP that are addressed in the CLA(s).)*
Catholic graduate expectations (if applicable)	

Instructional/Assessment Strategies

Teacher's Notes *(Provide suggestions that will assist the teacher in delivering the CLA(s). For example, remind teachers to make sure that handouts, such as authentic workplace materials/documents used by the sector, are available for the activity.)*

Context *(Describe the workplace context for the activity/activities.)*

Strategies *(In point form, describe the sequence of instructional and assessment strategies that will support the intended learning. Attach all student handouts and worksheets.)*

Assessment and Evaluation of Student Achievement – Summary

(List all assessment and evaluation strategies and tasks, based on the strategies identified in the preceding section. Attach checklists, rubrics, correction keys, etc.)

Strategies/Tasks *(add rows as required)*	**Purpose** Assessment *for* learning (diagnostic, formative) *OR* Assessment *of* learning (summative; for evaluation)
1.	
2.	
3.	
4.	
5.	
6.	

Additional Notes/Comments/Explanations

(Provide additional suggestions for teachers that will help them deliver the CLA(s).)

Resources

(List all the resources needed to support the implementation of the CLA(s).)

Authentic Workplace Materials *(e.g., blueprints, workplace manuals, specification sheets, spreadsheets)*

Human Resources

Print

Video/DVD

Software

Websites

Other

Accommodations

(List instructional, environmental, and assessment accommodations.)

List of Attachments

(Attach all related materials, e.g., student worksheets, tests, rubrics.)

Appendix B: Forms of Experiential Learning and Related Programs

Length	Credit Value	Description	Key Elements
Job shadowing			
1/2 to 1 day (in some cases, up to 3 days)	none	one-on-one observation of a worker at a place of employment	• involves the pairing of a student with a worker in a specific occupation • may be integrated with a credit course • may be part of a student's school–work transition program
Job twinning			
1/2 to 1 day	none	one-on-one observation of a cooperative education student at his or her placement	• involves the pairing of a student with a cooperative education student • may be integrated with a credit course • may be part of a student's school–work transition program
Work experience			
1–4 weeks	none	a planned learning opportunity, within any credit course, that provides students with relatively short-term work experiences, usually of one or two weeks' duration and not exceeding four weeks	• involves a short-term, subject-related work placement • forms an integral part of a specific credit course • requires pre-placement orientation • requires a personalized placement learning plan
Virtual work experience			
the equivalent of 1–4 weeks	none	a simulated work experience, within any credit course, that allows students, including students who receive a special education program or services and students in rural areas, to take advantage of a greater variety of experiences than those available in the local economy	• involves a short-term, subject-related virtual work placement facilitated through the use of computer software and the Internet • forms an integral part of a specific credit course • requires pre-placement orientation • requires a personalized placement learning plan
Cooperative education			
full term (year or semester)	1 credit per 110-hour cooperative education credit course successfully completed	a planned learning experience, for which credits are earned, that integrates classroom theory and learning experiences at a workplace to enable students to apply and refine the knowledge and skills acquired in a related curriculum course or a locally developed course	• requires a personalized placement learning plan • involves the earning of credits • requires 15 hours of pre-placement instruction • is monitored by the cooperative education teacher • has a classroom and a workplace component • involves reflective learning • requires 7 hours of integration per co-op credit

(continued)

Appendix B *(continued)*

Length	Credit Value	Description	Key Elements
School–work transition programs			
varies, but typically not less than 2 years (3–4 semesters over Grades 11 and 12)	varies with type of planned workplace experience	a combination of school- and work-based education and training involving a variety of learning opportunities	• is oriented towards students who will be entering the workforce directly after high school • involves the development of partnerships with employers • involves the enhancement of curriculum with input from employers • involves the earning of cooperative education credits
Ontario Youth Apprenticeship Program (OYAP)			
varies, but typically not less than 2 years (3–4 semesters over Grades 11 and 12)	varies with opportunities	an opportunity for a student to meet diploma requirements while participating in an apprenticeship occupation	• is designed for students 16 years of age and older who have already earned 16 credits towards the OSSD • may involve the student's registration in an apprenticeship • requires documentation by the student and trainer regarding trade-specific competencies acquired • involves the earning of cooperative education credits

(From Ontario Ministry of Education, *Cooperative Education and Other Forms of Experiential Learning: Policies and Procedures for Ontario Secondary Schools, 2000*, pp. 7–8)

Appendix C: Minimum Age to Work in and Visit Ontario Workplaces[1]

<table>
<tr><th>Specialist High Skills Major[2]</th><th>Type of Workplace</th><th>Minimum Age to Work</th><th>Minimum Age to Visit / Conditions for Visiting[3]</th></tr>
<tr><td>• Arts and Culture
• Business
• Health and Wellness
• Hospitality and Tourism</td><td>Industrial establishments,[4] such as offices, stores, arenas, restaurant serving areas</td><td>14</td><td rowspan="3">The regulation governing industrial establishments (Reg. 851, R.R.O. 1990) made under the OHSA sets out minimum age restrictions for workers, covering workplaces such as offices, stores, arenas, restaurants, and factories. However, the regulation states that people younger than the specified minimum age to work may visit (but not work in) these establishments if:
• they are accompanied by a person who has attained the age of majority (i.e., 18 years of age);
• they are being guided on a tour of the industrial establishment (e.g., office, store, arena, or factory);
• they are in an area of the industrial establishment used for sales purposes; or
• they are in an area of the establishment to which the public generally has access.</td></tr>
<tr><td>• Business
• Hospitality and Tourism
• Manufacturing
• Transportation</td><td>Most factories,[5] including restaurants and any commercial kitchens, automotive service garages, produce and meat preparation or shipping and receiving areas in grocery stores, laundries, and warehouses</td><td>15</td></tr>
<tr><td>• Forestry</td><td>Logging operations[6]</td><td>16</td></tr>
<tr><td>• Construction</td><td>Construction project[7]</td><td colspan="2">16
Under the regulation governing construction projects (O. Reg. 213/91) made under the OHSA, 16 is the minimum age to work on or to visit any construction project. A person under the age of 16 may visit a construction site only when work is not being performed there. (Note that the definitions of construction and construction project include a wide variety of types of work and workplaces. It is important to review the definitions carefully. See note 7, below.)</td></tr>
</table>

All notes appear on pages 34–36.

(continued)

Appendix C *(continued)*

Specialist High Skills Major[2]	Type of Workplace	Minimum Age to Work	Minimum Age to Visit / Conditions for Visiting[3]
• Mining	Surface mines,[8] mining plants[9] Underground mine Working face of a surface mine	16 18 18	The regulation governing mines and mining plants (Reg. 854, R.R.O. 1990) made under the OHSA allows for tours or visits to mines and mining plants by persons who are younger than the specified minimum age to work if they are accompanied by and under the direction of a guide.
• Agriculture • Arts and Culture • Environment • Health and Wellness • Horticulture and Landscaping	Certain workplaces (or parts thereof) may be covered, with respect to age restrictions, by regulations governing other sectors. For example, see the industrial establishments regulation (Reg. 851, R.R.O. 1990).		
• Construction • Manufacturing	Window cleaning	18	*Not applicable.* (The regulation governing window cleaning is Reg. 859, R.R.O. 1990.)

Notes to Appendix C

1. As specified in regulations made under the Occupational Health and Safety Act (OHSA). Other statutes and regulations made under those statutes also set minimum ages for various occupations.

   In addition, some workplaces have established their own, *more stringent* minimum ages for employment. For instance, some retail establishments and restaurant chains will not hire anyone under the age of 16, even though the legislated minimum age limit is lower. Similarly, some industrial establishments, and other workplaces that require the use of heavy equipment or machinery, will not hire anyone under the age of 18, even though the legislated minimum age limit might be lower. Such in-house minimum age requirements may be acceptable, as long as the limits do not conflict with the Ontario Human Rights Code or other applicable law.

2. Column 1 identifies the Specialist High Skills Majors with which the workplace categories in column 2 may be associated. Note, however, that some specialist programs may involve workplaces identified in more than one category (e.g., a business program may involve offices, factories, and construction sites). When using this chart to verify compliance

with minimum age to work and visit requirements, always refer to the particular type of workplaces involved in the program (column 2), not to the sector to which the program relates (column 1).

3. Under certain conditions, as identified in this table, persons younger than the minimum age to work may visit, *but not work in*, certain workplaces.

4. According to the OHSA, ***industrial establishment*** means an office building, factory, arena, shop or office, and any land, buildings and structures appertaining thereto.

5. According to the OHSA, ***factory*** means

   a) a building or place other than a mine, mining plant or place where homework is carried on, where,

      i) any manufacturing process or assembling in connection with the manufacturing of any goods or products is carried on,

      ii) in preparing, inspecting, manufacturing, finishing, repairing, warehousing, cleaning or adapting for hire or sale any substance, article or thing, energy is,

         (A) used to work with any machinery or device, or

         (B) modified in any manner,

      iii) any work is performed by way of trade or for the purposes of gain in or incidental to the making of any goods, substance, article or thing or part thereof,

      iv) any work is performed by way of trade or for the purposes of gain in or incidental to the altering, demolishing, repairing, maintaining, ornamenting, finishing, storing, cleaning, washing or adapting for sale of any goods, substance, article or thing, or

      v) aircraft, locomotives, or vehicles used for private or public transport are maintained,

   b) a laundry including a laundry operated in conjunction with,

      i) a public or private hospital,

      ii) a hotel, or

      iii) a public or private institution for religious, charitable or educational purposes, and

   c) a logging operation.

6. According to the OHSA, ***logging*** means the operation of felling or trimming trees for commercial or industrial purposes or for the clearing of land, and includes the measuring, storing, transporting or floating of logs, the maintenance of haul roads, scarification, the carrying out of planned burns and the practice of silviculture.

7. According to the OHSA, ***construction*** includes erection, alteration, repair, dismantling, demolition, structural maintenance, painting, land clearing, earth moving, grading, excavating, trenching, digging, boring, drilling, blasting or concreting, the installation of any machinery or plant, and any work or undertaking in connection with a project but does not include any work or undertaking underground in a mine.

Project means a construction project, whether public or private, including,

a) the construction of a building, bridge, structure, industrial establishment, mining plant, shaft, tunnel, caisson, trench, excavation, highway, railway, street, runway, parking lot, cofferdam, conduit, sewer, water main, service connection, telegraph, telephone or electrical cable, pipe line, duct or well, or any combination thereof,

b) the moving of a building or structure, and

c) any work or undertaking, or any lands or appurtenances used in connection with construction.

8. According to the OHSA, ***mine*** means any work or undertaking for the purpose of opening up, proving, removing or extracting any metallic or non-metallic mineral or mineral-bearing substance, rock, earth, clay, sand or gravel.

9. According to the OHSA, ***mining plant*** means any roasting or smelting furnace, concentrator, mill or place used for or in connection with washing, crushing, grinding, sifting, reducing, leaching, roasting, smelting, refining, treating or research on any substance mentioned in the definition of "mine" (see note 8, above).

Program Profiles

Program Profile: Algonquin and Lakeshore Catholic District School Board

Name of Initiative	**Food Services, Hospitality, and Tourism Management**
Brief description	Students enrolled in this program receive theoretical and practical instruction, with opportunities for experiences with local hotels, restaurants, businesses, and service organizations in the Bay of Quinte Tourist Region. In addition to receiving professionally directed training and skills development, students study local, provincial, national, and international tourism; business and marketing; sales and advertising; safety and sanitation; utilization of relevant computer software; menu composition and nutrition; recipe development; food, beverage, and labour costing; restaurant, hotel, and attraction design; personnel and customer relations; management skills; and career planning.
Number of students	15–20
Board	**Algonquin and Lakeshore Catholic District School Board** 151 Dairy Ave Napanee ON K7R 4B2
Board contact	Name: Lynn Wallace Title: Student Success Leader Phone: 613-354-2255 ext. 484 Fax : 613-354-9822 E-mail: wallace@alcdsb.on.ca
School	**St. Theresa Catholic Secondary School** 135 Adam St Belleville ON K8N 5K3
School contact	Name: Tim Buckley Title: Teacher Phone: 613-968-6993 Fax: 613-968-9470 E-mail: buckleyt@alcdsb.on.ca
Partners:	
Business/Community	- Brown's Fine Foods - East Central Ontario Training Board - Ramada Inn - Thompson Tent and Party Rental - Trent Valley Distributing
College	Loyalist College
University	Ryerson University

Program Profile: Avon Maitland District School Board

Name of Initiative	**Fresh and Local**
Brief description	This program offers students opportunities to develop hospitality knowledge and skills through experiential learning in both the school and the community. Students operate the school's renowned "Screaming Avocado" café for the student body and the community where they plan, prepare, market, and serve a wide variety of meals following the "slow food" tradition. Field trips are a large part of the program, and students assist at catering events to develop their serving and food preparation skills.
Number of students	20
Board	**Avon Maitland District School Board** 62 Chalk St North Seaforth ON N0K 1W0
Board contact	Name: Ted Doherty Title: Superintendent of Education Phone: 519-527-0111 Fax: 519-527-0222 E-mail: teddohe@fc.amdsb.ca
School	**Stratford Northwestern Secondary School** 428 Forman Ave Stratford ON N5A 6R7
School contact	Name: Deborah McNair Title: Principal Phone: 519-271-8476 Fax: 519-271-7834 E-mail: debmcna@fc.amdsb.ca
Partners:	
Business/Community	- Bentley's Restaurant - Bijou Restaurant - Stratford Chef School - The Annex Room Café - The Food Network - The Sunroom Restaurant
College	George Brown College

Program Profile: Conseil des écoles catholiques de langue française du Centre-Est

Name of Initiative	**The Academy of Hospitality and Tourism**
Brief description	This SHSM provides students with the tools they need to pursue a career in this occupational sector. Students acquire practical experience in the field, working in a restaurant or hotel and possibly managing a catering event. They have the opportunity to complete dual credits at La Cité collégiale.
Number of students	15
Board	**Conseil des écoles catholiques de langue française du Centre-Est** 4000, rue Labelle Ottawa ON K1J 1A1
Board contact	Name: Bernard Roy Title: Surintendant de l'éducation et leader PARÉ (Programme axé sur la réussite des élèves) Phone: 613-746-3675 Fax: 613-746-3618 E-mail: royb@ceclf.edu.on.ca
School	**Centre professionnel et technique Minto** 801, promenade de l'Aviation Ottawa ON K1K 4R3
School contacts	Name: Danny Dumont Title: Direction Phone: 613-842-5319 Fax: 613-842-5118 E-mail: dumond@ceclf.edu.on.ca Name: Karine Lalumière Title: Enseignante Phone: 613-842-5319 Fax: 613-842-5118 E-mail: lalumka@ceclf.edu.on.ca
Partners:	
Business/Community	Ontario Tourism Education Corporation
College	La Cité collégiale

Program Profile: Conseil des écoles catholiques de langue française du Centre-Est

Name of Initiative	**Hospitality and Tourism**
Brief description	This SHSM provides students with the tools they need to pursue a career in this occupational sector. Experiential learning opportunities may take the form of practical experience in the kitchen of a restaurant or a hotel, training in health and safety, or training in customer service.
Number of students	10
Board	**Conseil des écoles catholiques de langue française du Centre-Est** 4000, rue Labelle Ottawa ON K1J 1A1
Board contact	Name: Bernard Roy Title: Surintendant de l'éducation et leader PARÉ (Programme axé sur la réussite des élèves) Phone: 613-746-3675 Fax: 613-746-3618 E-mail: royb@ceclf.edu.on.ca
School	**École secondaire catholique Marie-Rivier** 711, avenue Dalton Kingston ON K7M 8N6
School contacts	Name: Marie-Noël St-Cyr Title: Direction Phone: 613-546-5270 Fax: 613-548-0663 E-mail: stcyrm@ceclf.edu.on.ca Name: Norbert Lepage Title: Enseignant Phone: 613-546-5270 Fax: 613-548-0663 E-mail: lepagno@ceclf.edu.on.ca
Partners: **Business/Community**	Radisson Hotel
College	La Cité collégiale
University	Université d'Ottawa

Program Profile: Conseil scolaire de district du Centre Sud-Ouest

Name of Initiative	**Hospitality and Tourism**
Brief description	This SHSM program offers a wide variety of practical, hands-on activities for students who want to develop their culinary skills and expand their knowledge by exploring fields as diverse as nutrition and food preservation, handling, and processing. By organizing and catering Gourmet Days, buffets, and banquets, students develop expertise in market analysis, marketing, event planning, and creating and offering culinary products. In addition to a variety of visits and workplace experiences, the program provides opportunities to participate in "reach ahead" activities with French-language college and university partners and Niagara College.
Number of students	15
Board	**Conseil scolaire de district du Centre Sud-Ouest** 116, Cornelius Parkway Toronto ON M2M 1C8
Board contact	Name: Gyslaine Hunter-Perreault Title: Surintendante Phone: 416-614-5929 Fax: 416-397-2049 E-mail: hunter-perreaultg@csdcso.on.ca
School	**École secondaire Confédération** 670, avenue Tanguay Welland ON L3B 4G2
School contacts	Name: Pierre Seguin Title: Directeur Phone: 905-732-1361 Fax: 905-732-5066 E-mail: seguinp@csdcso.on.ca Name: Mathieu Cyr Title: Enseignant Phone: 905-732-1361 Fax: 905-732-5066 E-mail: cyrm@csdcso.on.ca

Partners:	
Business/Community	Best Western – Rose City Suites Blue Star Restaurant Bonjour Niagara Château des Charmes Winery Entreprise Niagara/Venture Niagara Lazy Loon Restaurant Swing Restaurant Venice Restaurant
Colleges	Collège Boréal La Cité collégiale Niagara College
University	Campus d'Alfred – Université de Guelph

Program Profile: Dufferin-Peel Catholic District School Board

Name of Initiative	**Catering with Class**
Brief description	The Catering with Class program focuses on advanced food preparation techniques, event planning, and catering school and community events. The emphasis is on skills in culinary arts, entrepreneurship, marketing, catering, and hotel and restaurant management. Students are actively involved in all aspects of the industry, including meal preparation and presentation, sales, purchasing and inventory, safety and sanitation, and customer service. The four schools that offer this program are unique in their proximity to Pearson International Airport, and students travel to workplace experiences at the airport.
Number of students	38
Board	**Dufferin-Peel Catholic District School Board** 40 Matheson Blvd West Mississauga ON L5R 1C5
Board contact	Name: Dave Coules Title: Principal of Secondary Program/Student Success Leader Phone: 905-890-0708 Fax: 905-890-6076 E-mail: david.coules@dpcdsb.org
School 1	**Ascension of Our Lord Secondary School** 7640 Anaka Dr Mississauga ON L4T 3H7
School contact	Name: Herman Viloria Title: Principal Phone: 905-676-1287 Fax: 905-678-7177 E-mail: herman.viloria@dpcdsb.org
School 2	**Cardinal Leger Secondary School** 75 Mary St Brampton ON L6W 3K5
School contact	Name: Tom Wisnicki Title: Principal Phone: 905-453-2232 Fax: 905-796-9620 E-mail: tom.wisnicki@dpcdsb.org

School 3	**St Francis Xavier Secondary School** 50 Bristol Rd Mississauga ON L5R 3K3
School contact	Name: Neville Mant Title: Principal Phone: 905-507-6666 Fax: 905-568-1026 E-mail: Neville.mant@dpcdsb.org
School 4	**St. Marcellinus Secondary School** 730 Courtney Park Dr Mississauga ON L5W 1L9
School contact	Name: John McAllister Title: Principal Phone: 905-564-6614 Fax: 905-564-3202 E-mail: John.mcallister@dpcdsb.org
Partners:	
Business/Community	- Cara Foods - Compass/Chartwell's - Compass Group Canada - Four Points Sheraton - Hilton Hotels - Holiday Inn - Milestones Heartland - Pina Foods - Sheraton Gateway Hotels - Verdi Hospitality Centre - Woodbine Entertainment Group - World Meats
Colleges	- George Brown College - Humber College
Universities	- Ryerson University - University of Guelph

Program Profile: Durham District School Board

Name of Initiative	**Cook and Hospitality, Excellence in Foods (CHEF)**
Brief description	This program involves students in authentic food service industry–recognized training. Students alternately spend three days in the classroom with culinary instructors from Fleming College and two days in a cooperative education placement at a food service facility with a licensed chef. The Cook/Chef Local Industry Committee (LIC) interviews prospective students and provides personalized placements as well as program consultation.
Number of students	20
Board	**Durham District School Board** 400 Taunton Rd East Whitby ON L1R 2K6
Board contact	Name: John Beatty Title: Education Officer, Programs 7–12, Student Success Leader Phone: 905-666-6971 Fax: 905-666-6370 E-mail: beatty_john@durham.edu.on.ca
School	**Oshawa Central Collegiate Institute** 155 Gibb St Oshawa ON L1J 1Y4
School contact	Name: Lynn Merriman Title: Principal Phone: 905-723-4678 Fax: 905-723-9361 E-mail: merriman_lynn@durham.edu.on.ca
Partners: **Business/Community**	Cook/Chef Local Industry Committee (LIC) Durham Region Health Department
College	Fleming College

Program Profile: Conseil des écoles publiques de l'Est de l'Ontario

Name of Initiative	**Destination: The World**
Brief description	This SHSM, offered at École des adultes Le Carrefour, is open to students from all of the schools of Conseil des écoles publiques de l'Est de l'Ontario. It provides comprehensive training that enables students to gain an overview of the hospitality and tourism industry. Students engage in experiential learning activities that expose them to the realities of working in the sector and have the opportunity to earn industry-recognized certifications.
Number of students	15
Board	**Conseil des écoles publiques de l'Est de l'Ontario** 2445, boulevard Saint-Laurent Ottawa ON K1G 6C3
Board contact	Name: Suzanne Moncion Title: Surintendante de l'éducation Phone: 613-742-8960 ext. 3845 Fax: 613-842-8740 E-mail: Suzanne.moncion@cepeo.on.ca
School	**École des adultes Le Carrefour** 2445, boulevard Saint-Laurent Ottawa ON K1G 6C3
School contacts	Name: Lucie Cayoutte Title: Directrice Phone: 613-731-7212 ext. 4000 Fax: 613-731-9629 E-mail: lucie.cayouette@cepeo.on.ca Name: Marie-Luce Leblanc Title: Enseignante Phone: 613-731-7212 ext. 4007 Fax: 613-731-9629 E-mail: marie-luce.leblanc@cepeo.on.ca
Partners: **Business/Community**	• Le Château Laurier • Les Suites Hotel • Les Traiteurs Bytown Catering
College	La Cité collégiale
University	Campus d'Alfred – Université de Guelph

Program Profile: Grand Erie District School Board

Name of Initiative	**Destination Hospitality**
Brief description	Destination Hospitality is offered at two locations in Grand Erie District School Board. The facility at McKinnon Park Secondary School provides students with a complete introduction to the food service and catering industry. The program includes the daily running and staffing of the school cafeteria and regular after-hours catering in the school's large dining hall (e.g., for weddings and community events). In addition, working at the Bistro provides students with opportunities to design menus, prepare à la carte food, learn professional service styles, and handle money. Emphasis is placed equally on theory and practical skills and knowledge. Understanding of food handling, buying, costing, and serving is addressed on a daily basis. The program at Hagersville Secondary School focuses on advanced food preparation, catering, and market booth and event planning in the Hagersville area, with an emphasis on quality food preparation for staff and the community. Students learn about menu creation, event planning, restaurant management and service, catering, and "gourmet to go" meals. Food costing and marketing are also explored. Students are involved in planning, setting up, serving, and cooking for large and small catering events off-site (25–150 people). They learn the need for teamwork and time management skills and experience working under pressure. In the Bistro, students learn about table service, order taking, and à la carte cooking.
Number of students	20
Board	**Grand Erie District School Board** 349 Erie Ave Brantford ON N3T 5V3
Board contact	Name: Suzanne Cass Title: School to Work Officer Phone: 519-754-1606 ext. 287239 Fax: 519-754-4842 E-mail: casssuz@fc.gedsb.net
School 1	**Hagersville Secondary School** Box 669 70 Parkview Rd Hagersville ON N0A 1H0
School contact	Name: Sarah Compton Title: Hospitality Teacher Phone: 905-768-3318 Fax: 905-768-1616 E-mail: scompton@fc.gedsb.net

School 2	**McKinnon Park Secondary School** 91 Haddington St Caledonia ON N3W 2H2
School contact	Name: Mike Lowes Title: Hospitality Teacher Phone: 905-765-4466 Fax: 905-765-1439 E-mail: mlowes@fc.gedsb.net
Partners:	
Business/Community	Canadian Gypsum Food Services OPG Georgia Pacific Grand Erie Training and Adjustment Board (GETAB) John C. Munroe Airport Sheraton Hotel St. Leonard's
College	Niagara College

Program Profile: Conseil scolaire public du Grand-Nord de l'Ontario

Name of Initiative	Grandeur-Nature [The Great Outdoors]
Brief description	The Grandeur-Nature program offers specialized courses in eco-tourism and hospitality. It is open to students from all the schools of Conseil scolaire public du Grand-Nord de l'Ontario. The program takes advantage of the natural beauty of the region and the expertise in hospitality and tourism that has been developed over the years.
Number of students	20
Board	**Conseil scolaire public du Grand-Nord de l'Ontario** 296, rue Van Horne Sudbury ON P3B 1H9
Board contact	Name: Charlotte Primeau Title: Conseillère pédagogique, PARÉ (Programme axé sur la réussite des élèves) Phone: 705-671-1533 ext. 2302 Fax: 705-525-9229 E-mail: primeauc@cspgno.ca
School 1	**École secondaire de la Rivière des Français** CP 160 11, rue Lahaie Noëlville ON P0M 2N0
School contact	Name: Danièle Lemieux Title: Direction Phone: 705-898-2282 Fax: 705-898-2134 E-mail: lemieuxd@cspgno.ca
School 2	**École secondaire Château-Jeunesse** CP 180 167, promenade Centennial Longlac ON P0T 2A0
School contact	Name: François Sarrazin Title: Direction Phone: 807-876-1621 Fax: 807-876-2772 E-mail: sarrazf@cspgno.ca

School 3	**École secondaire Hanmer** C.P. 1000 4800, avenue Notre Dame Hanmer ON P3P 1V2
School contact	Name: Marc Gauthier Title: Direction Phone: 705-969-4402 Fax: 705-969-3643 E-mail: gauthierm@cspgno.ca
Partners:	
Business/Community	- Centre de villégiature Saenchiur Flechey, Noëlville - Croisière René, Noëlville - French River Tourist Association - La Société de développement économique de Greenstone - Nickel District Conservation Authority, Sudbury - Ontario Tourism and Education Corporation (OTEC) - Public Health Department, Sudbury - Science North, Sudbury - Sudbury East Health Centre, Noëlville and St. Charles - The Municipality of French River - West Nippissing Upper French River Tourist Association
College	Collège Boréal
University	Université Laurentienne

Program Profile: Greater Essex County District School Board

Name of Initiative	**LDHS Hospitality Specialist**
Brief description	The program focuses on industry health and safety standards, advanced menu planning, and plating and presentation. Culinary events are planned in the school and community. Students study origins of food, food service, and menu costing and learn about financial responsibility. Instruction is also given in food-related science and business.
Number of students	8
Board	**Greater Essex County District School Board** 451 Park St West Windsor ON N9A 5V4
Board contact	Name: Dave Scaddan Title: Special Assignment Teacher Phone: 519-255-3200 Fax: 519-255-1651 E-mail: dave.Scaddan@gecdsb.on.ca
School	**Leamington District High School** 125 Talbot St West Leamington ON N8H 1N2
School contact	Name: Joseph Youssef Title: Hospitality Teacher Phone: 519-326-6191 Fax: 519-326-7551 E-mail: joseph_youssef@gecdsb.on.ca
Partners: **Business/Community**	- Pelee Days Inn - Spago Restaurant - The Windsor Chefs Guild - Vernon's Tap and Grill
College	St. Clair College
University	University of Windsor

Program Profile: Hamilton-Wentworth District School Board

Name of Initiative	**The Taste of Success: Careers in Hospitality and Tourism**
Brief description	This SHSM, offered in partnership with CARA Operations Ltd, builds on existing hospitality programs that involve in-school food production/ cafeteria services and a wide range of catering services in the community and in the Hamilton-Wentworth District School Board. Students have experiential learning and OYAP opportunities at any of CARA's five brands of restaurants that enable them to apply their skills and knowledge in a commercial setting.
Number of students	15
Board	**Hamilton-Wentworth District School Board** 100 Main St West Hamilton ON L8P 1H6
Board contact	Name: Gail Cipriani Title: Special Assignment Teacher – SHSM Implementation Phone: 905-527-5092 Fax: 905-521-2516 E-mail: Gail.Cipriani@hwdsb.on.ca
School 1	**Parkview Secondary School** 1284 Main St East Hamilton ON L8K 1B2
School contact	Name: Rick Kunc Title: Principal Phone: 905-545-5879 Fax: 905-545-5315 E-mail: Rick.Kunc@hwdsb.on.ca
School 2	**Delta Secondary School** 60 Balsam Ave North Hamilton ON L8L 6Y3
School contact	Name: Michelle Visca Title: Principal Phone: 905-549-3031 Fax: 905-312-0414 E-mail: Michelle.Visca@hwdsb.on.ca
Partners:	
Business/Community	CARA Operations Ltd Hamilton Training Advisory Board

Program Profile: Huron-Superior Catholic District School Board

Name of Initiative	**Superior Hospitality**
Brief description	The program focuses on the tourism industry within the community of Sault Ste Marie. Students experience a wide variety of learning activities within the hospitality and tourism industry, including food preparation and presentation, training in health and safety standards and in customer service, and planning events in both the school and the community such as festivals, parent nights, formal dinners, and food competitions. Students develop teamwork and management skills through their experiences in an in-school luncheon café, The Basil Bistro, where students are responsible for all aspects of operating a small restaurant facility.
Number of students	10
Board	**Huron-Superior Catholic District School Board** 90 Ontario Ave Sault Ste Marie ON P6B 6G7
Board contact	Name: Larry Pezzutto Title: Student Success Leader Phone: 705-945-5603 Fax: 705-945-5653 E-mail: lpezzutto@hscdsb.on.ca
School	**St. Basil Secondary School** 250 St George's Ave East Sault Ste Marie ON P6B 1X5
School contact	Name: Marsha Ribic Title: Principal Phone: 705-945-5542 Fax: 705-945-5544 E-mail: mribic@hscdsb.on.ca
Partners:	
Business/Community	- Best Western - Otto Volpe - Quality Inn–Grand Fiesta Restaurant - Sault Ste Marie Restaurant Association - Thymely Manner - Vincenzo's Restaurant
College	Sault College
University	Algoma University

Program Profile: Kawartha Pine Ridge District School Board

Name of Initiative	**Culinary Arts**
Brief description	At Cobourg District Collegiate Institute (CDCI) East, the program focuses on food preparation, event planning, equipment and facilities used in the hospitality and tourism industry, and tourist attractions. Students explore careers, the impact of the hospitality and tourism industry on society and the environment, and health and safety standards in the workplace. The Culinary Arts program at Clarington Central Secondary School helps students obtain valuable skills and trade certificates through training provided by certified chefs in a professionally designed kitchen. Students gain hands-on experience running the school's café, catering special events, and participating in experiential learning activities in the hospitality field.
Number of students	45
Board	**Kawartha Pine Ridge District School Board** 1994 Fisher Dr Peterborough ON K9J 7A1
Board contact	Name: Rob Andrews Title: Superintendent of Education / Student Success Leader Phone: 1-877-577-7048 ext. 2173 Fax: 705-742-7801 E-mail: Robert_andrews@kprdsb.ca
School 1	**Cobourg District Collegiate Institute (CDCI) East** 335 King St East Cobourg ON K9A 1M2
School contacts	Name: Karin Mackenzie Russell Title: Vice Principal Phone: 905-372-2271 Fax: 905-372-5343 E-mail: karin_mackenzierussell@kprdsb.ca Name: Sara Meaney Title: Student Success Teacher Phone: 905-372-2271 Fax: 905-372-5343 E-mail: sara_meaneyell@kprdsb.ca

School 2	**Clarington Central Secondary School** 200 Clarington Blvd Bowmanville ON L1C 5N8
School contact	Name: Wayne Caume Title: Student Success Teacher Phone: 905-697-9857 ext. 230 Fax: 905-697-0452 E-mail: wayne_caume@kprdsb.ca
Partners:	
Business/Community	Buttermilk Café East Side Mario's Kawartha Culinary Association Kingsway Arms St. Anne's Spa and Retreat Local Industry Committee for Cooks, Durham Silver Edge Culinary The Rail Side Trinity Traveling Chef
Colleges	Fleming College George Brown College Loyalist College
Universities	Ryerson University University of Guelph

Program Profile: Kenora Catholic District School Board

Name of Initiative	**Northern Hospitality**
Brief description	The hospitality portion of this program provides students with the opportunity to use a professional kitchen at the local college campus; the tourism portion focuses on local tourist and related business opportunities. Students can earn two dual credits in the program. Partnerships and networking with local employers provide students with many opportunities to experience sector-related training in a wide variety of settings.
Number of students	24
Board	**Kenora Catholic District School Board** 200 First St North Kenora ON P9N 2K4
Board contact	Name: Trudy Cederwall Title: Student Success Principal Phone: 807-468-5444 Fax: 807-468-8094 E-mail: tcederwall@kcdsb.on.ca
School	**St. Thomas Aquinas High School** 1 Poirier Dr Kenora ON P9N 4G8
School contact	Name: Murray Delorme Title: Principal Phone: 807-548-8282 Fax: 807-548-1946 E-mail: mdelorme@kcdsb.on.ca
Partners	
Business/Community	- Best Western Lakeside Inn and Convention Centre - Harbourfront Centre Business Association - Kenora/Rainy River District Alzheimer Society - Kenora Tourism Association - Lake of the Wood Business Incentive Corporation - Northwest Training Adjustment Board - Ontario Tourism Education Corporation - Sunset Country Tourist Association
College	Confederation College
Universities	- Ryerson University - University of Guelph

Program Profile: Limestone District School Board

Name of Initiative	**Limestone Cooks Internship Program**
Brief description	Students learn advanced food preparation, safe operation of equipment, meal presentation skills, and activity planning related to events and catering services in the hospitality and tourism industry. Students in the course receive both classroom instruction and experiential learning through cooperative education placements under the supervision of a professional with a Red Seal qualification. All secondary students in the board are eligible for the program. Students have the opportunity to interact with students in the Upper Canada District School Board.
Number of students	20
Board	**Limestone District School Board** 220 Portsmouth Ave Kingston ON K7L 4X4
Board contacts	Name: Dale Midwood Title: Supervising Principal Phone: 613-544-6925 ext. 236 Fax: 613-544-6321 E-mail: midwoodd@limestone.on.ca Name: Mike Sewell Title: Skills Training and Technology Program Leader Phone: 613-544-6925 ext. 277 Fax: 613-544-6321 E-mail: sewellm@limestone.on.ca
School	**Loyalist Collegiate and Vocational Institute** 153 Van Order Dr Kingston ON K7M 1B9
School contact	Name: Doug James Title: Teacher: Cooks Internship Program Phone: 613-546-5575 Fax: 613-546-0177 E-mail: locvi@limestone.on.ca

Partners:	
Business/Community	Canadian Academy Travel and Tourism
	Canadian Culinary Federation
	4 Points Sheraton Hotel
	Hendrix Food Services
	Kingston Frontenac Health Unit
	Kingston Youth Employment Service
	Liason College of Culinary Arts
	Montana's Restaurant
	Ontario Tourism Education Council
	Sodexho Foods
	1000 Islands Workforce Development Boards
	The Grizzly Grill
Colleges	Loyalist College
	St. Lawrence College

Program Profile: Near North District School Board

Name of Initiative	**Sound Skills In Hospitality**
Brief description	This program focuses on food preparation and presentation skills, and event and activity planning within the school and the community. Students gain experience in preparing various soups, salads, sandwiches, meats, vegetable and poultry dishes, as well as pastries, breads, cakes, cookies, and pies, while maintaining appropriate health and safety standards. Students are engaged in menu development and design, in addition to food and labour cost analysis. Preparing lunch for the in-house restaurant, using a hands-on team approach, enables students to refine their food preparation and serving skills.
Number of students	8–12
Board	**Near North District School Board** 963 Airport Rd PO Box 3110 North Bay ON P1B 8H1
Board contact	Name: Karin Podlatis-Brown Title: Secondary Program Coordinator/SHSM Coordinator Phone: 705-472-7015 ext. 5066 Fax: 705-472-9927 E-mail: podlatisk@nearnorthschools.ca
School	**Parry Sound High School** 111 Isabella St Parry Sound ON P2A 1N2
School contact	Name: Fred Kenzle Title: SHSM Lead Hospitality and Tourism Phone: 705-773-7979 Fax: 705-746-6140 E-mail: kenzlef@nearnorthschools.ca
Partners:	
Business/Community	- Bay Street Café - Georgian Bay Country Tourism Marketing Organization - Inn at Manitou - Log Cabin Inn - Quality Inn and Conference Centre - Tapatoo Resort - Trappers Choice Restaurant
College	Canadore College

Program Profile: District School Board of Niagara

Name of Initiative	**SHSM–Hospitality and Tourism**
Brief description	This program prepares students for a wide variety of employment opportunities in the hospitality and tourism sector including food services, accommodation, amusement parks, and tourism-related retail. Pilot sites focus on one of two tracks: food preparation and service or the hotel and retail sector. Students engage in both the business and service functions of the hospitality and tourism sector: planning, preparing, and serving meals, demonstrating the capacity for creative and aesthetic design, developing effective teamwork and management skills, and developing an understanding of the importance of effective public relations. Students in all 22 secondary schools in the board are eligible for the program.
Number of students	25
Board	**District School Board of Niagara** 191 Carlton St St. Catharines ON L2R 7P4
Board contacts	Name: Ray Smith Title: Superintendent Phone: 905-641-1550 Fax: 905-685-8511 E-mail: Ray.Smith@dsbn.edu.on.ca Name: Kevin Graham Title: Technological Education Consultant Phone: 905-227-5551 ext. 2299 Fax: 905-227-4731 E-mail: Kevin.Graham@dsbn.edu.on.ca
School	**Eastdale Secondary School** 170 Wellington St Welland ON L3B 1B3
School contact	Name: Roland Pouliot Title: Hospitality and Tourism Teacher Phone: 905-734-7458 Fax: 905-714-0655 E-mail: Roland.Pouliot@dsbn.edu.on.ca

Partners:	
Business/Community	- Cairn Croft Hotel - Club Italia - Club Roma - Confederation Secondary School - Niagara Parks - Sheridan on the Falls - Skills Canada–Ontario - Thundering Waters Golf Club
College	Niagara College
University	Brock University

Program Profile: Niagara Catholic District School Board

Name of Initiative	Niagara HOST (Hospitality Opportunities for Students in Tourism)
Brief description	This program, offered at six locations in the Niagara region, provides focused education and training related to culinary arts, tourism, and hospitality management. Students engage in practical classroom activities and participate in local community events that are inspired by the "flavours" of Niagara such as local fruits, vineyards, wineries, tourist attractions, and international cuisine. A unique component of the program is the location of the Grade 12 hospitality and tourism classroom in a hotel/restaurant/conference centre, where students learn with staff in an interactive environment.
Number of students	40
Board	**Niagara Catholic District School Board** 427 Rice Rd Welland ON L3C 7C1
Board contact	Name: John Crocco Title: Superintendent of Education Phone: 905-735-0240 ext. 228 Fax: 905-735-9710 E-mail: john.crocco@ncdsb.com
Off-site campus 1	**Quality Inn** 327 Ontario St St. Catharines ON L2R 5L3
Campus contact	Name: Michael Gretzinger Title: Teacher Phone: 905-704-5640 Fax: 905-684-6432 E-mail: michael.gretzinger@ncdsb.com
Off-site campus 2	**Chandelier Place** 660 Barton St Hamilton ON L8E 5L6
Campus contact	Name: Raymond Poitras Title: Teacher Phone: 905-643-4291 Fax: 905-643-0293 E-mail: raymond.poitras@ncdsb.com

School 1	**Holy Cross Catholic Secondary School** 460 Linwell Rd St. Catharines ON L2M 2P9
School contact	Name: Stan Pockaj Title: Teacher Phone: 905-937-6446 Fax: 905-937-0630 E-mail: stanley.pockaj@ncdsb.com
School 2	**Saint Michael Catholic High School** 8699 McLeod Rd Niagara Falls ON L2E 6S5
School contact	Name: Mario Scozzafava Title: Teacher Phone: 905-356-5155 Fax: 905-356-6626 E-mail: mario.scozzafava@ncdsb.com
School 3	**Lakeshore Catholic High School** 150 Janet St Port Colborne ON L3K 2E7
School contact	Name: Joe Fabiano Title: Teacher Phone: 905-835-2451 Fax: 905-835-0434 E-mail: joe.fabiano@ncdsb.com
School 4	**Notre Dame Catholic School** 64 Smith St Welland ON L3C 4H4
School contact	Name: Christopher Begin Title: Teacher Phone: 905-788-3060 Fax: 905-788-2375 E-mail: christopher.begin@ncdsb.com

Partners:	
Business/Community	Apprenticeship Strategies Group Business Education Council of Niagara Niagara Training and Adjustment Board Quality Inn Parkway Convention Centre
College	Niagara College

Program Profile: Nipissing–Parry Sound Catholic District School Board

Name of Initiative	**Blue Sky Hospitality and Tourism**
Brief description	Students in this program study food preparation, safety standards, and tourism activities in Ontario. They have the opportunity to work in a state-of-the-art in-school restaurant, preparing food, controlling inventory, and marketing special events. The program provides students with the Essential Skills they will need to be successful in the hospitality and tourism industry.
Number of students	15
Board	**Nipissing–Parry Sound Catholic District School Board** 1140 Front St North Bay ON P1B 6P2
Board contact	Name: Joe Bitonti Title: Principal, Pathways for Student Success Phone: 705-476-5687 Fax: 705-476-5680 E-mail: bitontij@npsc.edu.on.ca
School	**St. Joseph–Scollard Hall Catholic Secondary School** 675 O'Brien St North Bay ON P1B 9R3
School contact	Name: Andrew Dunn Title: Cooperative Education Coordinator Phone: 705-494-8600 ext. 235 Fax: 705-494-4778 E-mail: dunna@npsc.edu.on.ca
Partners:	
Business/Community	- Casey's Bar and Grill - Comfort Inn - Downtown Improvement Area - East Side Mario's - Fion MacCool's Irish Pub - Local Training and Adjustment Board - North Bay Chamber of Commerce - Yes Employment
College	Canadore College
University	Nipissing University

Program Profile: Peel District School Board

Name of Initiative	**SHSM–Hospitality and Tourism**
Brief description	Four schools in Peel District School Board offer an SHSM–Hospitality and Tourism program. The program at Gordon Graydon Memorial Secondary School focuses on all areas of food preparation, meal presentation, customer service, and event planning (including school and community events) as well as the development of career and employability skills particular to the hospitality and tourism industry. Students prepare, plate, and serve food for local community groups that use the facility for monthly events, and also prepare in-school events. Students develop skills in large-quantity cooking and customer service through catering and school events; in small-quantity cooking and customer service through working in the in-school restaurant; and in large- and small-quantity baking through work placements at a commercial bake shop. At Fletcher's Meadow Secondary School, students learn basic theoretical and practical culinary skills required by the industry in a variety of areas, including à la carte cuisine, pastry making, desserts and baking, ethnic cuisine, and contemporary cooking. This is achieved through a combination of classroom learning and hands-on work in culinary labs: the bake shop, the short-order lab, and The Bistro. In these venues students practise, develop, and polish their culinary and service skills as well as applying their knowledge of the theoretical components of the course. The SHSM at Turner Fenton Secondary School, "A Recipe for Success", enables students to prepare for registered apprenticeships in the cooking trade and/or for work in the world of professional cooking. Students have the opportunity to attend Humber College and earn college credits through the Ontario Youth Apprenticeship Program. The Bistro 2671 program at Sandalwood Heights Secondary School enables students to get a head start in the world of professional cooking. The program includes running a 30-seat bistro-style restaurant set in a modern open-concept professional kitchen within the school. Menu choices reflect the rich cultural diversity of the school's community. A partnership with the Culinary Arts School of Ontario provides a unique opportunity for students to gain experience in the area of fine dining.
Number of students	160
Board	**Peel District School Board** 5650 Hurontario St Mississauga ON L5R 1C6
Board contact	Name: Rebecca Crouse Title: Instructional Coordinator – Secondary Phone: 905-890-1010 ext. 2557 Fax: 905-890-8052 E-mail: rebecca.crouse@peelsb.com

School 1	**Turner Fenton Secondary School** 7935 Kennedy Rd Brampton ON L5V 3N2
School contact	Name: Bob Garton Title: Principal Phone: 905-453-9220 Fax: 905-457-8015 E-mail: bob.garton@peelsb.com
School 2	**Fletcher's Meadow Secondary School** 10750 Chinguacousy Rd Brampton ON L7A 2Z7
School contact	Name: Jan Coomber Title: Principal Phone: 905-495-2675 Fax: 905-495-6170 E-mail: jan.coomber@peelsb.com
School 3	**Gordon Graydon Memorial Secondary School** 1490 Ogden Ave Mississauga ON L5E 2H8
School contact	Name: Kent Armstrong Title: Principal Phone: 905-275-2391 Fax: 905-274-9383 E-mail: kent.armstrong@peelsb.com
School 4	**Sandalwood Heights Secondary School** 2671 Sandalwood Pkwy East Brampton ON L6R 0K7
School contact	Name: John Chasty Title: Principal Phone: 905-890-1010 ext. 2852 Fax: 905-361-1602 E-mail: john.chasty@peelsb.com

Partners:

Business/Community	- Brampton Golf Club - Clublink Corporation - Culinary Arts School of Ontario - SYSCO Food Services of Ontario
College	Humber College, School of Hospitality

Program Profile: Peterborough Victoria Northumberland and Clarington Catholic District School Board

Name of Initiative	**St. Mary's Hospitality and Tourism Program**
Brief description	This program focuses on advanced food preparation, meal planning and preparation, activity planning and time management, changing nutritional requirements, and planning community activities and events. The program also addresses safe food handling, industry laws and regulations, business planning and budgeting, food preparation techniques and the delivery of excellent customer service. Students are actively engaged in community functions such as designing food products, building team and management skills, developing a work ethic, planning to deadline, and creating marketing plans. Students travel to Fleming College, where they are enrolled in two dual credit courses.
Number of students	45
Board	**Peterborough Victoria Northumberland and Clarington Catholic District School Board** 1355 Lansdowne St West Peterborough ON K9J 7M3
Board contact	Name: Greg Reeves Title: Superintendent of Schools – Student Success Lead Phone: 705-748-4861 ext. 230 Fax: 705-748-5187 E-mail: greeves@pvnccdsb.on.ca
School	**St. Mary's Catholic Secondary School** 1050 Birchwood Trail Cobourg ON K9A 559
School contact	Name: Geoff Taylor Title: Teacher Phone: 905-372-4339 Fax: 905-373-4529 E-mail: gtaylor@pvnccdsb.on.ca
Partners: **Business/Community**	- Kawartha Culinary Association - Kawartha Downs - Old Bridge Inn - SYSCO Foods Services - Traincan, Inc. - Woodlawn Inn
College	Fleming College

Program Profile: Renfrew County Catholic District School Board / Renfrew County District School Board

Name of Initiative	**Trade Approved Passport Avenue in Hospitality (TAPAH)**
Brief description	The main focus of this program emphasizes food preparation skills and commercial kitchen operations. Students advance their knowledge and skills through field trips, job shadowing, and cooperative education placements at various commercial and industrial kitchens in the area. Learning activities cover topics such as food safety, food preparation in both meal presentation and catering, and business functions associated with running commercial kitchens.
Number of students	40
Board 1	**Renfrew County Catholic District School Board** 499 Pembroke St West Pembroke ON K8A 5P1
Board contact	Name: Arlene Corrigan Title: Student Success Leader Phone: 613-735-6945 Fax: 613-735-8473 E-mail: acorrigan@rccdsb.edu.on.ca
Board 2	**Renfrew County District School Board** 1270 Pembroke St West Pembroke ON K8A 4G4
Board contact	Name: Gayle Bishop Title: Student Success Leader Phone: 613-735-1031 Fax: 613-735-6315 E-mail: bishopg@renfrew.edu.on.ca
School	**Fellowes High School** 420 Bell St Pembroke ON K8A 2K5
Partners: Business/Community	- Atomic Energy of Canada - Fabulous Fairway Restaurant - Laurentian View Dairy - Pembroke General Hospital - Shemron Suites Hotel
College	Algonquin College

Program Profile: Conseil scolaire de district des écoles catholiques du Sud-Ouest

Name of Initiative	**At Your Service**
Brief description	This program contains courses in hospitality, tourism, and entrepreneurship that provide students with a wide range of experiences relating to many aspects of service, food preparation, and business management. The program is offered in cooperation with Conseil des écoles catholiques de langue française du Centre-Est.
Number of students	15
Board	**Conseil scolaire de district des écoles catholiques du Sud-Ouest** 7515, promenade Forest Glade Windsor ON N8T 3P5
Board contact	Name: Gina Michaud Title: Conseillère pédagogique Phone: 519-948-9227 ext. 272 Fax: 519-948-4013 E-mail: michgina@csdecso.on.ca
School	**École secondaire catholique E.J. Lajeunesse** 600, E.C. Row Ouest Windsor ON N9E 1A5
School contacts	Name: Sylvain Leclair Title: Enseignant Phone: 519-972-0071 Fax: 519-972-5763 E-mail: leclsylva@csdecso.on.ca Name: Chantal Érénati Title: Enseignante Phone: 519-972-0071 Fax: 519-972-5763 E-mail: erenchan@csdecso.on.ca

Partners:	
Business/Community	- Brigantino Restaurant - Club Alouette - Marquis Plaza Hotel - The Windsor Club - Three, A Tasting Bar Restaurant - University Place Accommodations
Colleges	- Collège Boréal - La Cité collégiale - St. Clair College

Program Profile: Toronto Catholic District School Board

Name of Initiative	**Hospitality and Tourism: Serving Your Future**
Brief description	Students in this program are immersed in the culinary planning, preparation, and service of food through catering on-site school conferences and board-sponsored events. Students engage in experiential learning activities ranging from job shadowing to cooperative education placements and have the opportunity to earn industry-recognized certifications.
Number of students	65
Board	**Toronto Catholic District School Board** 80 Sheppard Ave East Toronto ON M2N 6E8
Board contact	Name: Vincent Burzotta Title: Program Coordinator Student Success Phone: 416-222-8282 ext. 2538 Fax: 416-229-5364 E-mail: vincent.burzotta@tcdsb.org
School	**Don Bosco Catholic Secondary School** 2 St Andrews Blvd Etobicoke ON M9R 1V8
School contacts	Name: Susan Souter Title: Principal Phone: 416-393-5538 Fax: 416-393-5479 E-mail: Susan.souter@tcdsb.org Name: Irene Salo Title: Head of Guidance Phone: 416-393-5525 Fax: 416-393-5714 E-mail: Irene.salo@tcdsb.org

Partners:	
Business/Community	Boston Pizza Canadian Food Industry Council Golden Griddle Kelsey's Quality Hotel & Suites Toronto Sodexho Chef's Association Swiss Chalet Toronto Marriott Bloor Yorkville United Food and Commercial Workers (UFCW)
Colleges	Centennial College Humber College
University	Ryerson University

Program Profile: Toronto District School Board

Name of Initiative	**Hospitality Hands-on**
Brief description	This program focuses on advanced food preparation and/or advanced baking, along with an emphasis on kitchen management and event planning. Students apply their acquired skills to produce catering for the school, the school board, and local community groups. Students are encouraged to participate in competitions, including Skills Canada and local community college events. The school's Toronto location enables the program to provide cooperative education placements in fine dining restaurants, golf and private clubs, and up-market hotels.
Number of students	20
Board	**Toronto District School Board** 140 Borough Dr Scarborough ON M1P 4N6
Board contact	Name: Bernadette Shaw Title: Central Coordinating Principal, Experiential Learning Phone: 416-396-7106 Fax: 416-396-6018 E-mail: Bernadette.Shaw@tdsb.on.ca
School	**Danforth Collegiate and Technical Institute** 800 Greenwood Ave Toronto ON M4J 4B7
School contact	Name: Jean Childerhose Title: Curriculum Leader – Technological Education Phone: 416-393-0620 ext. 20070 Fax: 416-393-0577 E-mail: jean.childerhose@tel.tdsb.on.ca
Partners: **Business/Community**	- Donaldo Club - Ontario Tourism Education Corporation - Starwood Sheraton Hotel
College	George Brown College

Program Profile: Upper Canada District School Board

Name of Initiative	**SHSM–Hospitality and Tourism**
Brief description	The program focuses on advanced food preparation, meal presentation skills, and planning activities including community events and catering in Gananoque, in the heart of the 1000 Islands. Strong community partnerships provide students with internships, cooperative education placements, and other experiential learning opportunities. Students have the opportunity to participate in activities and interact with students in the Limestone District School Board's SHSM–Hospitality and Tourism program.
Number of students	20
Board	**Upper Canada District School Board** 225 Central Ave West Brockville ON K6V 5X1
Board contact	Name: Scott Corden Title: Student Success Leader Phone: 613-342-0371 ext. 1201 Fax: 613-342-6493 E-mail: scott.corden@ucdsb.on.ca
School	**Gananoque Secondary School** 175 William St South Gananoque ON K7G 1S8
School contact	Name: Randy Ruttan Title: Principal Phone: 613-382-4741 Fax: 613-382-8240 E-mail: randy.ruttan@ucdsb.on.ca
Partners:	
Business/Community	Athlone Inn Best Western Country Squire Inn Brown Hospitality Corporation Canadian Academy of Travel & Tourism Carveth Care Centre Casa Bella 1000 Islands Region Workforce Development Board
Colleges	Algonquin College Loyalist College St. Lawrence College

Program Profile: Upper Grand District School Board

Name of Initiative	**SHSM–Hospitality and Tourism**
Brief description	The program in both schools focuses on daily food preparation and meal presentation to customers both in a school setting and within the community. Students engage in hands-on activities that include catering and banquet events and the operation and management of a student cafeteria on a daily basis. They learn about customer service, presentation, marketing, food preparation, and budgeting/costing. Students travel to work sites and apply knowledge learned at school in cooperative education placements. Activities may involve food preparation, menu building, recipe research, teamwork skills, regional food knowledge, and daily kitchen duties.
Number of students	72
Board	**Upper Grand District School Board** 500 Victoria St North Guelph ON N1E 6K2
Board contact	Name: David Euale Title: Superintendent of Education, Student Success Leader Phone: 519-822-4420 ext. 742 Fax: 519-822-5894 E-mail: david.euale@ugdsb.on.ca
School 1	**Orangeville District Secondary School** 22 Faulkner St Orangeville ON L9W 2G7
School contact	Name: James Richards Title: Head – Canada and World Studies Phone: 519-941-0491 Fax: 519-942-4901 E-mail: james.richards@ugdsb.on.ca
School 2	**College Heights Secondary School** 371 College Ave West Guelph ON N1G 1T3
School contact	Name: Charles Benyair Title: Head of School Pathways Programming Phone: 519-837-5510 ext. 383 Fax: 519-821-5531 E-mail: charles.benyair@ugdsb.on.ca

Partners:	
Business/Community	Bluebird Cafe
	Friends of Guelph
	Holiday Inn Guelph
	Homewood Health Centre, Inc.
	Millcroft Inn
	One 99 Restaurant
	Wentworth Financial Services
	With the Grain
Colleges	Conestoga College
	Georgian College
	Humber College
University	University of Guelph

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